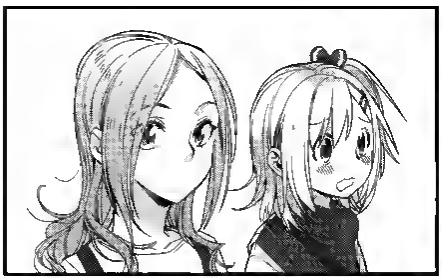
CURL AND SET FOR OCTOPUS LOCKS.
9th Course Takoyaki
新米姉妹のふたりごはん
Let's have a meal together!
柊ゆたか

Takogine has been closed



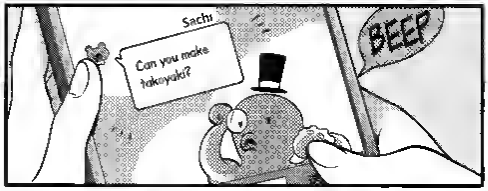
Nothing I can do about it

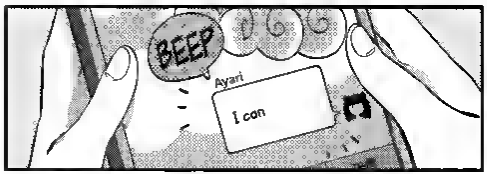
Their food was pretty tasty
CLOSED!?

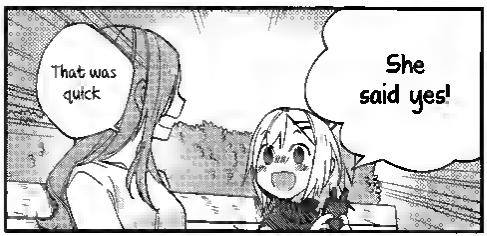
Sigh
They were so big and juicy inside
The smell of the broth was overwhelming
And the octopus pieces were big and tender too!
They were scalding hot but I still scarfed them down anyway
And now I'll never be able to eat them again!
Take that!
ふぉ
ぱくっ

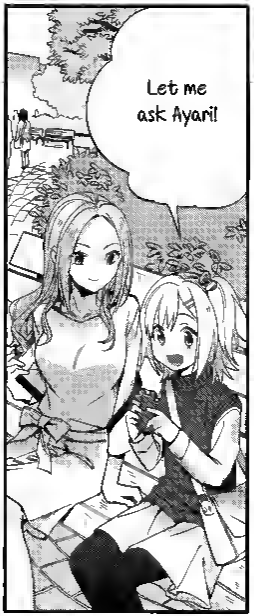
We can make takoyaki at home?
I never thought of that!

making takoyaki?
Why don't we try


Sachi
Can you make takoyaki?
BEEP


BEEP
Ayari
I can


That was quick
She said yes!


Let me ask Ayari!

It's a takoyaki party!
Alright!
Ayan
How about this Thursday?
Sachi
Yes!
I can't wait!

I wonder if we'll be able to
recreate that store's taste
We've been there together so many times
Try to remember how it tasted while making it
Sure.
Thanks!
And,
I want to taste it too.
Hehehe
Eri, you glutton!
I don't want to hear that from you, Sachi!
Ayari!
We're..
home...

Welcome
home..
ぐちゃっ
ぐっ
ぐっ
ぐっ
じゅる
じゅる

Hello, Nee-san.
She's already won!?
Or rather
Ayari's fighting with an alien!
What are you doing with it?
That's an octopus!
And it's alive!
I don't remember them looking like this.
You're making takoyaki from that!?
But it's
You didn't have to do all this.
I ordered a live octopus online.
Since we're making takoyaki,

Ayari
the takoyaki Nee-san and Eri-san loved
That's why I was so picky
I'm sure the octopus was really good, too...
Thank you!!
Now...
Rub salt into the octopus

and rinse with running water
You have to wash the mucus out
ぬるっ

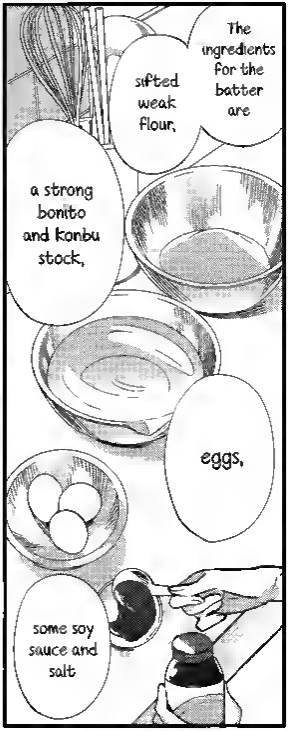
Dip it slowly into a pot of boiling water,
starting from the arms...

Ehh!?
What's happening!?
The arms are curling up!
ちぢぼ
くるん
くるん
くるん
While it's boiling,
let's make the takoyaki batter
Ooh!
There's one thing...
I know about the basic ingredients for takoyaki,
but I don't know what the store put in.
It'll be hard to recreate the taste.
Aww...

Takogine's takoyaki was juicy inside
I'm sure they put in ground mountain yam!
Mountain yam!
The broth was bonito and konbu stock, I think,
and there's soy sauce and
Are you a detective!?
I'm not!

Nghh! sorry!
You've eaten there so many times! How could you not know?

First, mix the broth into the flour, bit by bit


The ingredients for the batter are
sifted weak flour,
a strong bonito and konbu stock,
eggs,
some soy sauce and salt

and grind it up
Peel the mountain yam...
Add in the ground mountain yam and mix thoroughly...
And
This is takoyaki batter!
Done!
I can smell the broth!

The octopus I took out and cooled is about ready, too
Red!
Round!
This is the octopus I remember!
I missed you!
I'm chopping it up.
Goodbye...
CHO
CHO

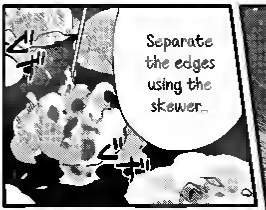
Let's start cooking!
Coat the takoyaki pan with cooking oil...
After heating the pan on high heat
fill each pocket about halfway with the batter

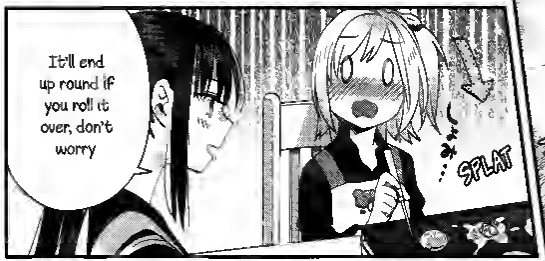
Add the octopus.
Sprinkle the negi,
tenkasu, and pickled ginger evenly on top,
and add more batter
They're not very round...
Here I go
WIGGLE
ROLL

Me too!
I wanna try!
Over here!

You flipped it so cleanly!

Hah!


Separate the edges using the skewer.


It'll end up round if you roll it over, don't worry
SPLAT

You're so good Eri!
Like this?

If any part sticks out, just fold it underneath.
and let them cook while rolling them.
S-
So round...
Yeah...
Add takoyaki sauce
and mayonnaise,

Sprinkle some aonori
CAP
And the takoyaki is done!
Wow
It's like the bonito flakes are dancing!
The boat-shaped dish makes it even more exciting!
Like we're in the shop!

Now, let's eat
あっ
ぱくっ
Mmpf
ぱくっ

So good!

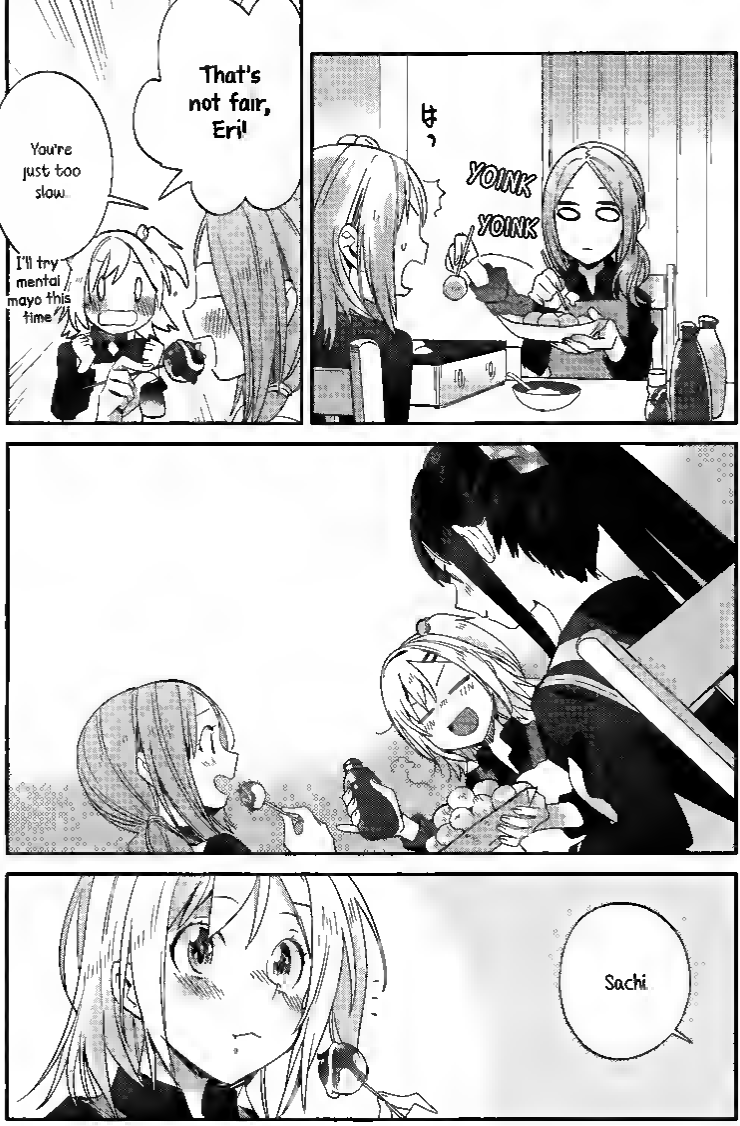
Soft outside,
juicy inside,
the smell of the broth is overwhelming!

The octopus is so tender!
The flavor spills out when I bite into it!

Umm..
Is it close to what the store's tasted like?
Hmm
It's pretty good, but not quite
I guess it wasn't just mountain yam.
Sorry, Ayari-san!
I wanted to recreate the taste, but I couldn't tell you anything helpful..
I see..

so
I wanted
you to try
it out...
I loved
eating it
since I was
little,

Nee-san...


That's not fair, Eri!
You're just too slow.
I'll try mentai mayo this time!
Eh?
YOINK
YOINK
Sachi

It would be sad to forget the taste of that takoyaki... let it be fixed into their memories together.

◀◀◀ To be continued next issue!

June issue will be out April 27th!

今日のふたりレシピ vol. 9

today's futari recipe

When you boil it, the heat makes the inedible red pigments react with protein and become visible.
Why do octopus turn red when you boil them?
A mystery!

TAKOYAKI

INGREDIENTS: 200G WEAK FLOUR, 3 EGGS, 600CC COOLED STOCK (KONBU AND BONITO, STRONG), 100CC GROUND MOUNTAIN YAM, TEASPOON OF SALT, TABLESPOON OF SOY-SAUCE

FILLINGS, SAUCE, AND TOPPINGS AS MUCH CUBED OCTOPUS AS DESIRED, TWO THINLY SLICED STICKS OF SPRING ONIONS, 30G TENKASU, AONORI, PICKLED GINGER, TAKOYAKI SAUCE, COOKING OIL

PREPARATION (BATTER):

1 SIFT THE WEAK FLOUR AND SLOWLY MIX THE COOLED STOCK INTO IT

2 CRACK THE EGGS INTO ANOTHER BOWL, MIX IN THE GROUND MOUNTAIN YAM

3 MIX 1 INTO 2 A THIRD AT A TIME.

DIRECTIONS:

1 COAT THE TAKOYAKI PAN WITH OIL AND PUT ON HIGH HEAT. WHEN IT'S HOT, FILL THE POCKETS ABOUT HALFWAY WITH BATTER

2 REDUCE TO LOW HEAT. ADD OCTOPUS, DISTRIBUTE THE SPRING ONION, TENKASU AND PICKLED GINGER EVENLY AND ADD MORE BATTER TO POCKETS UNTIL THEY ARE FULL.

3 WHEN THE BATTER STOPS STICKING TO THE PAN, USE A SKEWER TO ROLL THEM 90 DEGREES.

4 FOLD IN ANY BATTER THAT SPLASHES OUT OF THE POCKETS, AND CONTINUE TO ROLL THEM.

5 WHEN THEY'RE WELL-DONE, PUT ON PLATE AND ADD SAUCE, MAYONNAISE, BONITO FLAKES, AND AONORI

TAKOPA" OR TAKOYAKI PARTIES HAVE BECOME A STAPLE OF HOME PARTIES. IT SEEMS. NOT ONLY THE OCTOPUS, BUT THERE ARE MANY DIFFERENT FILLINGS TO ENJOY AS WELL.

PRACTICAL!! Futari Gohan

★ COOKING MANGA RESEARCHER SUGIMURA KEI'S ★

FOR TAKOPA, A TAKOYAKI PAN IS INDISPENSABLE. WITHOUT THAT POCKETED IRON PLATE, IT WOULD BE IMPOSSIBLE TO MAKE TAKOYAKI. WHILE THERE ARE MANY TYPES BEING OFFERED AT STORES, I RECOMMEND THE DETACHABLE TYPE WITH A TEMPERATURE CONTROL DIAL. CLEANUP'S MUCH HARDER IF YOU CAN'T DETACH THE PAN AFTER USING IT, AND IT MIGHT BECOME A CHORE. AS FOR TEMPERATURE CONTROL, I'LL TALK ABOUT THAT LATER. YOU CAN BUY A DEVICE WITH THESE FUNCTIONS FOR ABOUT $25.

ONE MORE THING. HAVING A BATTER DISPENSER WOULD BE REALLY CONVENIENT. HAVING ONE MAKES IT EASY TO POUR PRECISE AMOUNTS OF BATTER, AND OF COURSE, IT REALLY GETS THE "WE'RE MAKING TAKOYAKI!" HYPE GOING. IT'S AVAILABLE FOR ROUGHLY $10, SO I'M SURE YOU'LL WANT TO HAVE ONE AROUND FOR TAKOPA.

TAKOYAKI SOUNDS SIMPLE, BUT THERE ARE MANY DIFFERENT TYPES OF FILLINGS AND COOKING METHODS. THE TYPE AYARI MADE WAS SOFT OUTSIDE AND JUICY INSIDE. THE MOUNTAIN YAM CONTRIBUTED TO THE SOFTNESS. WHAT'S POPULAR RECENTLY IS A CRUNCHY ON THE OUTSIDE, SOFT ON THE INSIDE TYPE.

LET ME TELL YOU THE SECRET TO MAKING THIS AT HOME.

FIRST, IT IS IMPORTANT TO USE ICE WATER. THE COOLER TEMPERATURE WON'T ACTIVATE AS MUCH OF THE GLUTEN IN THE WHEAT FLOUR, MAKING FOR A THINNER BATTER THAT WILL MAKE IT CRUNCHY AFTER BEING COOKED. WHEN COOKING, POUR THE BATTER IN AT HIGH HEAT AND ROLL AT MEDIUM HEAT. IF THEY BREAK APART WHILE ROLLING, ADD MORE BATTER TO FIX IT. THIS IS WHERE THE BATTER DISPENSER COMES IN HANDY. ONCE THEY'RE ROUND, RETURN IT TO HIGH HEAT AND BROWN THEM ON ALL SIDES. NOW YOU HAVE CRUNCHY OUTSIDE, SOFT INSIDE TAKOYAKI! THIS IS WHY I RECOMMENDED PANS WITH TEMPERATURE CONTROL. YOU CAN ALSO ADD OIL AFTER THEY'RE ROUND FOR MORE CRUNCH.

MOST OF THE CALORIES IN TAKOYAKI COME FROM OIL AND SAUCE. SURPRISINGLY HEALTHY AND DELICIOUS, TAKOYAKI ARE PERFECT FOR HOME PARTIES. NEXT TIME YOU'RE FREE, INVITE EVERYONE OVER FOR A TAKOPA!

Illust / Hiiragi Yutaka

SUGIMURA KEI Profile

THE POPULAR COOKING MANGA RESEARCHER BEHIND "SOY SAUCE NOTEBOOK," "WHITE HOT SAKE CLASSROOM," AND MANY OTHER WORKS. HE'LL TALK ABOUT THE COOKING FEATURE IN "SHINMAI SHIMAI NO FUTARI GOHAN" (BASED ON HIS OWN EXPERIENCES).

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TRANSLATION:
ALMOND

TYPESETTING:
NOUZ

QC:
PATAMON,
FIRELILY